

Claims

1. (currently amended) A method for producing a food product containing conjugated linoleic acid esters comprising:

- a) ~~providing:~~
 - ~~i) linoleic acid esters,~~
 - ~~ii) an alcoholate catalyst,~~
 - ~~iii) a foodstuff;~~

providing an oil containing linoleic acid;
- b) treating said oil containing linoleic acid to produce a composition comprising linoleic acid esters;
- c) removing glycerol and esters of glycerol from said composition comprising linoleic acid esters;
- b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters; and
- c) combining ~~said~~ a foodstuff with said conjugated linoleic acid esters from step (d ~~b~~) to produce a food product.

2. (original) The method of Claim 1, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.

3. (previously presented) The method of Claim 1, wherein said alcoholate catalyst is selected from the group consisting of sodium methylate, potassium methylate, sodium ethylate, and potassium ethylate.

4. (previously presented) The method of Claim 1, wherein step (c) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid esters and said foodstuff in step (d) to produce said food product.

5. (previously presented) The method of Claim 4, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.

6. (previously presented) The food product produced according to the method of Claim 1, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

7. (previously presented) A method for producing a food product containing conjugated linoleic acid comprising:

- a) ~~providing:~~
 - ~~i) linoleic acid esters,~~
 - ~~ii) an alcoholate catalyst,~~
 - ~~iii) a foodstuff,~~

providing an oil containing linoleic acid;
- b) treating said oil containing linoleic acid to produce a composition comprising linoleic acid esters;
- c) removing glycerol and esters of glycerol from said composition comprising linoleic acid esters;
- ~~b) d) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;~~
- ~~e) e) treating said conjugated linoleic acid esters to provide conjugated linoleic acid;~~
and
- ~~d) f) combining said a foodstuff with said conjugated linoleic acid from step (ee) to produce a food product.~~

8. (original) The method of Claim 7, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.

9. (previously presented) The method of Claim 7, wherein said alcoholate catalyst is selected from the group consisting of sodium methylate, potassium methylate, sodium ethylate, and potassium ethylate.

10. (previously presented) The method of Claim 7, wherein step (d) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid and said foodstuff in step (b) to produce said food product.

11. (previously presented) The method of Claim 10, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.

12. (previously presented) The food product produced according to the method of Claim 7, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

13. (previously presented) A method for producing a food product containing conjugated linoleic acid triglycerides comprising:

~~providing:~~

~~_____ i) _____ linoleic acid esters,~~

~~_____ ii) _____ an alcoholate catalyst,~~

~~_____ iii) _____ a foodstuff;~~

providing an oil containing linoleic acid;

b) treating said oil containing linoleic acid to produce a composition comprising linoleic acid esters;

c) removing glycerol and esters of glycerol from said composition comprising linoleic acid esters;

d) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;

e) incorporating said linoleic acid esters into triglycerides to provide triglycerides containing conjugated linoleic acid moieties; and

f) combining said a foodstuff with said triglycerides containing conjugated linoleic acid moieties from step (e) to produce a food product.

14. (original) The method of Claim 13, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.

15. (previously presented) The method of Claim 13, wherein said alcoholate catalyst is selected from the group consisting of sodium methylate, potassium methylate, sodium ethylate, and potassium ethylate.

16. (previously presented) The method of Claim 13, wherein step (d) further comprises treating said triglycerides containing conjugated linoleic acid moieties with an adsorbing agent,

providing an antioxidant and combining said antioxidant with said triglycerides and said foodstuff in step (b) to produce said food product.

17. (previously presented) The method of Claim 16, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.

18. (previously presented) The food product produced according to the method of Claim 13, further comprising an antioxidant selected from the group consisting of lecithin, ascorbylpalmitate, and BHT.

19. (withdrawn) A method for producing a food product comprising:

- a) providing:
 - i) linoleic acid esters;
 - ii) an alcoholate catalyst; and
 - iii) a foodstuff;
- b) producing a conjugated linoleic acid esters by treating said oil containing conjugated linoleic acid with said alcoholate catalyst; and
- c) combining said conjugated linoleic acid esters with said foodstuff to produce a food product.

20. (withdrawn) The method of Claim 19, wherein said linoleic acid esters are derived from oils selected from the group consisting of safflower, sunflower, and corn oil.

21. (withdrawn) The method of Claim 19, wherein said alcoholate catalyst is selected from sodium methylate and potassium methylate.

22. (withdrawn) The method of Claim 19, further comprising providing an antioxidant and combining said antioxidant with said conjugated linoleic acid esters and said foodstuff in step (c) to produce said food product.

23. (withdrawn) The method of Claim 19, wherein said antioxidant is selected from the group consisting of α -tocopherol, β -tocopherol, lecithin, ascorbylpalmitate, and BHT.

24. (withdrawn) The food product produced according to the method of Claim 19.

25. (withdrawn) A food product comprising a conjugated linoleic acid moiety and an alcohol.
26. (withdrawn) The food product of Claim 25, wherein said alcohol is ethyl alcohol.
27. (withdrawn) The food product of Claim 25, wherein said alcohol is present in a concentration of about less than 10 ppm.
28. (withdrawn) The food product of Claim 25, wherein said conjugated linoleic acid moiety is an ester of conjugated linoleic acid.
29. (withdrawn) The food product of Claim 25, wherein said conjugated linoleic acid moiety is a free fatty acid.
30. (withdrawn) The food product of Claim 25, wherein said conjugated linoleic acid moiety is a triglyceride.
31. (currently amended) A method for producing a food product containing conjugated linoleic acid esters comprising:
- a) ~~providing:~~
 - ~~i) linoleic acid esters,~~
 - ~~ii) an alcoholate catalyst,~~
 - ~~iii) a foodstuff,~~

providing an oil containing linoleic acid;
 - b) treating said oil containing linoleic acid to produce a composition comprising linoleic acid esters;
 - c) removing glycerol and esters of glycerol from said composition comprising linoleic acid esters;
 - ~~b~~ d) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
 - ~~e~~ e) treating said conjugated linoleic acid esters under conditions such that the volatile organic compound content of said conjugated linoleic acid esters is less than 5 ppm after storage;
 - ~~d~~ f) combining ~~said a~~ a foodstuff with said conjugated linoleic acid esters from step (c) to produce a food product.